

Alphonso Mango Feasting Menu
Accompanying Wine Flight

£138
£98

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£98

Kairi Margarita
Código 1530 Añejo Tequila, Cointreau, Lime
& Homemade Spiced Raw Mango Crush



Aamras Paani Poori
sprouts, potatoes, black salt, mint, coriander
& green mango juice
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France



Scallops Mangai Mappas
mango chilli salsa, coconut cream
& roasted Southern spices
Riesling, Josephine, Dr. Lippold, Mosel, Germany



Kairee Murgh Tikka
char-grilled chicken, mustard, garlic, chillies & mango preserve
Gewurztraminer, 'Terres Epicees', Dopff au Moulin, Alsace, France



Achari Jhinga
wild tiger prawns, pickled mango, dill
& caramelised garlic yoghurt
Sauvignon Blanc, Auntsfield, Marlborough, New Zealand



Lobster Mangacharu
fenugreek, raw mango & Kerala spiced coconut milk
Rosé 'Prestige', Château Minuty Côtes de Provence, France

Served with Malabar Aloo, Khatti Dal,
Jeera Pulao & Mixed Breads



JAM A BAR Dessert Platter with Barnaby
Mango panna cotta, cardamom & Alphonso mango salsa
JAM A BAR, coconut macaroon, chilli mango preserve
Sauternes, Château Roumieu, France

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Código 1530 Añejo Tequila, Cointreau, Lime
& Homemade Spiced Raw Mango Crush



Aamras Paani Poori
sprouts, potatoes, black salt, mint, coriander
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NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France



Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, dried mango, yoghurt,
raw mango tamarind & mint chutney
Riesling, Josephine, Dr. Lippold, Mosel, Germany



Dahi Chawal Achaar
ponni rice dumplings, sweet mango chilli, beetroot curry leaf
pachadi & saffron tuile
Chenin Blanc, Cannonberg, Western Cape, South Africa



Kasundi Paneer Tikka
mango three ways
Albariño 'Sobre Lías', Casal Caieiro, Rias Baixas, Spain



Leelamma's Manga Puliserry
Alphonso curry, coconut, yoghurt, tempered mustard & chilli
Rosé 'Prestige', Château Minuty, Côtes de Provence, France

Served with Malabar Aloo, Khatti Dal,
Jeera Pulao & Mixed Breads



JAM A BAR Dessert Platter with Barnaby
Mango panna cotta, cardamom & Alphonso mango salsa
JAM A BAR, coconut macaroon, chilli mango preserve
Sauternes, Château Roumieu, France

Our Alphonso Mango Feasting Menu will be served 11th - 31st May 2026. Kindly note our Alphonso Mango Feasting Menu cannot be paired with other menus.
Last order by 1:30pm (Lunch), 9pm (Dinner) and 8pm (Sunday). Our standard wine measure is 100ml per course and 50ml for dessert.
Please speak to your server for allergens information. Menus are subject to change. Dishes may contain traces of allergens/nuts despite our persistent efforts.
All prices include VAT. A discretionary service charge of 7.5% and a £3pp cover charge will be added to your bill.